



Specialists in providing high quality catering for weddings, parties and events in Suffolk, Norfolk, Essex, Cambs – and occasionally much further afield!

At Prestige we like to do things a little differently. Spectacular bars, sumptuous food, friendly staff. We like to think that we do things for our clients as we would want it done for us. No fuss, easy, understated quality.

Our standards are high and our expectations are higher!

With regards to our food, our meat is always fresh, not frozen and is produced by Suffolk farms and prepared for us by local butchers. **We do not use cheap frozen imported meat.**

We offer a wide range of food styles ranging from traditional 3 or 4 course 'sit downs', slightly more informal rotisserie chickens (or other meats cooked on the spit), 3 meat carveries, hog roasts, big pan paella (chicken and chorizo or sea food), classic beef wellington or perhaps some steaks, free range Suffolk chicken and farm produced Suffolk sausages or home made chicken and chorizo burgers etc on a bbq!

Or perhaps a even 'festival style' menu with a selection of the above at the same time!

We have menus to show you and yes we have set packages to offer you but what we really like is to talk to you, find out what you want then put together a proposal and follow it up by a very informal food taster. If you have your own ideas for a menu – we'd like to hear them. We'll always be pleased to try something new and as long as it's going to be feasible for the chefs and their team to produce in the facilities available 'on the day' then we say -Go For It!

There are various menus enclosed but – they are only our suggestions! They are there to be used as they are or as a basis and for you to mix and match, alter and generally produce your own bespoke menu. We will help and advise along the way so that together we come up with exactly what you want.

A quick email or phone call is all we need to prepare an initial menu and quotation. We listen and we talk. In that order and in the proportion of the equipment that God gave us!

We will also be pleased to organize your reception drinks, table wines and toasts etc. You will have enough to do on the day without worrying about how much wine you need or is there ice for the Pimms etc!

All our prices are correct at the time of publishing but we cannot guarantee these prices beyond 2018.

Prestige – a complete catering service from ONE supplier.

Canapés – Cold

Asparagus wrapped in Parma ham
Pastry spoons filled with chicken and chorizo
Cream of mushroom tart with Parma ham shards.
Smoked salmon and black pepper en croute
Beetroot basket with pesto, feta cheese and Parma ham
Roasted salmon and cucumber spoons with a lime crème fraiche
Chilli prawn skewers
Filo Tarts with minted chicken
Crostoni of smoked salmon, lemon and cucumber roulade
Cherry tomato & basil pesto bruschetta
Garlic prawns in a spinach basket with ribbon cucumber
Pastry spoons with goat's cheese and chopped olives
Ginger Hoi Sin chicken
Basket of minted mushroom and crème fraiche
Chilli prawn tarts
Rosemary & Parmesan tarts with red pepper
Feta cheese and bacon tartlets

Canapés – Hot

Leek & cheese mini tarts
Mini bangers and mash with a gratin topping
Red onion marmalade, goat's cheese and cherry tomato crostoni
Curried chicken and cracked black pepper
Devils on horseback
Mayo and blue cheese tart
Mini cottage pie
Mushroom & Stilton tarts
Lemon & turmeric chicken kebab
Asparagus wrapped in Parma ham
Bite sized sausages in a honey & mustard glaze
Lemon chicken bites
Chorizo bites cooked in Rioja
Gammon in beer & mustard
Crostoni of basil, roasted tomato and mozzarella
Mini Yorkshire puddings with sirloin of beef and a touch of horseradish
Skewers of king prawns in a sweet chilli sauce

All available at £1.20 per canapé
Many other choices available on request



Reception Drinks.

| | |
|--|-------|
| Buck's Fizz | £3.00 |
| Champagne (From) | £5.50 |
| Sparkling wine (Prosecco, Cava etc) | £3.20 |
| White wine (from) | £4.00 |
| Cocktails (from) Mojitos, Margaretas, Bellinis etc | £5.00 |
| Mulled wine | £3.50 |
| Mulled Aspal Cider | £3.50 |
| Becks/Bud/Sol/Peroni served by the bottle directly from buckets of ice | £3.00 |
| Summer Pimms served with ice, mint, cucumber and fruit | £3.00 |
| Winter Pimms served warm with orange and cinnamon | £3.00 |

All the above drinks are served via silver salver by our uniformed staff.

All prices are per person.

Bars

At Prestige, we offer a fully integrated catering and bar service and can offer a bar exactly as the one pictured below from as early in the day as you wish through to the end of the evening – whatever time that is!

Plus – it's comes at NO CHARGE if it's booked in conjunction with our catering!

The bar would be exactly as the one in the photo below, or if the number of guests was more than 120, perhaps with an extra module of front bar to enable us to have additional serving staff!

It would be fully stocked with draught Adnams Southwold bitter, either Becks Vier or Carlsberg lager, and Aspalls Suffolk cider, cabernet sauvignon, shiraz and merlot red wines, Pinot Grigio, Sauvignon blanc and chardonnay white wines, plus a Pinot Grigio Rose and a Zinfandel rose.

There is always a good selection of mixer and soft drinks plus bottles of Peroni, Bud and Sol, Kopperburg, Guinness, Real Ale by the bottle and over 30 + different spirits including 8 flavours of Sambuca, Sourz, Tequila, Tequila Rose etc plus, of course, Jager! We also always have oodles of ice and fruit for garnishing.

If you wanted a cask of real ale we would be pleased to provide anything of your choice (that's commercially available) but would ask for a deposit of £100, returnable on the day if the cask is finished. If not, we ask that you purchase from us anything that's left at the end of the evening, **at our cost price which we would then deduct from the deposit then return the balance** . This is because once a cask is opened it has to be consumed within a few days or be thrown away and as we are not from a pub etc we would have no option but to pour it down the drain!

Our staff are skilled and experienced, are always uniformed and are always there to lend a hand if required! There is no minimum spend applicable (we just hope that your guests are a thirsty bunch!) and you guests are welcome to pay by card over the bar.

If booked without our catering all we ask is the sum of £75.00 to assist us with the staff, transport, setting up and clearing away at the end of the day.



Sharing Platters of Anti Pasti

For something a little relaxed and more informal why not start your meal off with a wonderful selection of anti pasti items such as those below. We serve it to the table on wooden boards and platters making for a really relaxed and social occasion and an ideal 'ice breaker' if guests are sitting with sitting with strangers!

There is something there for everyone and we serve the boards with the meat items at one end and the vegetable items at the other with the fishy bits and bobs in the middle!

A perfect start for those looking to have a bbq type meal to follow!

Our boards would have items such as:

- A selection of green and black olives
- Roasted sweet peppers
- Mozzarella balls
- Warm garlic dough balls
- Spanish potato and spinach omelette
- Stuffed mini peppers
- Thinly cut slices of pickled squid
- Pickled artichoke
- Anchovies
- Prawn and chorizo skewers
- Sun dried tomatoes in olive oil
- A selection of sliced cured continental meats
- Ricotta cheese
- Garnished with rocket and parmesan

Served with: A selection of warm breads such as:

- Tomato flatbread
- Focaccia
- Cheese-topped flatbreads
- Olive bread
- Rosemary and olive bread
- Olive oil and balsamic

For the price of £7.95 per person.

BBQ Menu

Simply choose the items you would like then see the prices below.

Skewers of breast of chicken in a Classic Tikka sauce
 Lemon and thyme chicken
 *5oz rump steak in a marinade of your choice
 Breast of Suffolk free range chicken in hoi sin sauce
 Flank steak in chimmichurri
 Jumbo farm produced pork sausages:
 *Soft shell crab in a light Tempura batter
 Pulled pork Louisiana style
 Pork loin steaks in sticky cider and Bramley apple sauce
 Homemade 1/4lb pure beef burgers /cheese burgers:
 Roasted sweet peppers with vegetable rice and goat's cheese
 Fresh salmon fillet marinated in lime and coriander
 Texas style brisket of beef
 Breast of chicken with a sweet chilli dip
 *Fillet of sea bass
 Chicken satay on a skewer served with cucumber and pineapple
 Fillet of salmon with a lemon grass or Cajun spiced crust
 *Lamb, red onion and tomato kebab
 Spicy Cajun chicken
 Breast of Suffolk Chicken stuffed with Roquefort cheese & wrapped in Parma ham
 King prawns skewers in sweet chili sauce
 Roasted vegetables with either feta or halloumi cheese
 *Minted lamb koftas
 Cajun buttermilk fried chicken
 Skewers of breast of Suffolk free range chicken in Thai plum sauce
 *Skewers of Teriyaki marinated sirloin steak
 Homemade chicken and chorizo burgers
 Breast of Suffolk chicken in Creole sauce
 Many other vegetarian dishes available

 Served with any 5 of the following:

Mixed green salad with sweet peppers
 Caesar salad
 Tomato and cucumber with basil
 Vegetable rice salad
 Beetroot salad
 4 bean salad
 Edamame beans and pine nuts
 Sweet and spicy tomato pasta
 Greek salad with feta cheese
 Home made potato salad
 Fruity Moroccan cous cous
 Home made coleslaw
 New potatoes in either a minted or herbed butter

 Mixed bread rolls

The above can be served in traditional buffet style *or as sharing platters to the table.*

From £18.00 per person (3 choices) or £22.00 per person (4 choices) Prices include the 5 salads.

For a simpler afternoon bbq with one side salad we would ask for £12.95 (3 choices) or for an evening bbq, £7.95 per person (3 choices, disposable plates etc)

All our meat is sourced from Suffolk Farms. We do NOT use cheap imported meats. Ever!

Price includes service with crockery and cutlery. Vat included *indicates a possible supplement

Rotisserie Chicken



A rotisserie of up to 40 fresh Suffolk chickens, slowly cooked on the spit whilst being basted with our own

‘Southern Style’ sauce to produce a sweet and very slightly spicy (not hot) and tender meat - moist and

succulent - with the meat almost falling off the bone!

The chickens are cooked in front of your guests for around 90 minutes making it a perfect buffet when served with home made sage and onion stuffing, roasted Suffolk pork sausages, 4 side salads – one of which can be potatoes of any description- and a range of sauces, condiments, and dips.

The chickens can be marinated with honey and mustard, Tikka, Mediterranean herbs, hoi sin, etc or just left to baste naturally! And because of the layout of the rotisserie – you can have two different marinades cooking together! (We simply have, for example, the 5 chickens on the right hand side in Tikka sauce and the ones on the left honey and herb!

This also goes very well as a combination with our chicken and chorizo big-pan-paella!

**For the price of £ 14.95 per person.
Or, for a rather simpler evening buffet - £7.95.**

Crab and Chicken



Our Crab and Chicken menu is new, exciting and is a result of our head chef's travels through the Southern States of the USA. He enjoyed the food so much that he became friendly with a couple of chefs over there who kindly shared some of their closely guarded secrets during after-work 'beer-o'clock' meetings. (Strictly business he told me!) The result is a new range of menu items as follows:

Fried soft shell crab with a choice of sauces:

- Lemon, lime and a pinch of cayenne
- Classic tartar and shallot
- Tomato with basil and parsley
- Pesto and lime

Creole chicken and prawn Gumbo

The classic Carolina signature dish

Chicken wings North Carolina style

Chicken wings – sweet and sticky

Chicken and Crab Bucket

The best of both all in one!

From: £ 12.50 per person, served with rice or wedges, buttered corn, stuffed potato skins, corn bread or flat breads.

These items are also perfect served as a snack with a difference in the evenings and are available from £7.95 per person (2 items)

Big-Pan Paella

To make the event special and to let your guests enjoy the 'theatre' of it all, we like to place the giant pans in a position for all to see then cook in front of your guests whilst encouraging them to have their photos taken and engage with us in conversation.

The dishes are always cooked using freshly prepared ingredients and as they only take around 90 minutes or so from start to finish, they are great for flexible timings! If things are running a little late – not a problem and similarly if you arrive a little early and want to pull the timings forward a little.

Our Paella pans will serve a around 120, 80, 55, 30 and 15 people respectively but by using two or more pans at a time, we can cook for more or less any number. **Also, you could have 2 different types of paellas cooking at the same time!**

- Breast of free range Suffolk chicken, authentic Spanish paella rice, chorizo and saffron with tomatoes, sweet peppers, celery, red and white onion, garlic, Mediterranean spices (not hot) etc
- Vegetarian – fresh seasonal vegetables with mixed pulses and fresh broad beans, fresh herbs, Mediterranean spices (not hot), mushrooms (optional) with additional flavor from our very own stock recipe!
- Tiger prawns, (shelled or whole – or both), mussels, Atlantic prawns, white fish, calamari, and clams.*

Served with wedges of crusty breads and a selection of side salads.

£12.95 per person including a selection of 4 side salads and crusty breads, crockery, cutlery, chef and uniformed waiting staff.

Or – for a rather simpler but very tasty evening food - £7.95 pp.



The price of the seafood paella may vary dependent on wholesale prices at the time of booking.

Tapas.

A selection of hot or cold Tapas served to each table to share - and our portions are generous!

1. Spanish meatballs
2. Chorizo with onions and potatoes
3. Stuffed olives and Serrano ham
4. Crispy squid rings
5. Moorish pork kebabs
6. Sun dried tomatoes with basil and garlic served on warm lightly toasted breads
7. Grated tomato on garlic and rosemary toast
8. Spicy potatoes with onions
9. Hot baby potatoes in a garlic and spicy herb butter
10. Garlic prawns (Can also be served with sweet chilli sauce)
11. Manchego cheese and roasted red peppers
12. Garlic mushrooms

Served with a selection of warm breads and oils

A choice of 4 from the above: £8.00

A choice of 6 items from above £11.00

Big-Pan-Paellas.

We offer a wide range of Paellas including:

1. Chicken and chorizo
2. Mixed fish and vegetables
3. Vegetarian
4. Fish and shellfish (prawns, clams, mussels, calamari, squid)
5. Mixed meats

Cooked with authentic Spanish paella rice, Spanish saffron and spices etc. then served with side salads and crusty bread

Our Paellas start from around £12.95 per person but please contact us for a fixed quotation as prices vary according to the fish/shellfish/meats chosen. Or – for a rather simpler evening buffet - £7.95 pp



We offer a full range of traditional 2 / 3 / 4 course meals of all types – far too many to list here!
But please find below a few examples to give you an idea of price levels and price – comparison et.

3 Meat Carvery

To Start

A nominated choice of 2 from:

King Prawns with Garlic and Chilli
Individual tomato and goat's cheese tart with beetroot shard.
Chicken liver pate served with melba toast
Classic prawn cocktail with a Marie Rose sauce.
Smoked chicken and braised leek tartlet

Then

A traditional carvery of 3 meats selected from:

Whole roast of herb encrusted English sirloin
Roast crown of Norfolk turkey breast
Whole home cooked gammon
Whole leg of lamb*
Whole rump of venison*
Whole rib eye of beef*
Whole leg of British pork
Whole home-baked bone-in ham

Served with new potatoes, baby garlic roast potatoes, traditional crispy roast potatoes, Yorkshire puddings, roast parsnips and seasonal vegetables.

Accompanied by horseradish, bread and cranberry sauces, mustards and oodles of gravy

We serve this in traditional buffet style with our chefs in the centre of the buffet carving the meat to your plates with the potatoes, Yorkies and side dishes set out to both sides in 'mirror image'. We then have our Maitre 'D' call your guests to be served two tables at a time, one to the right and one to the left making for a fast, efficient service with no unseemly queues.

This is the perfect choice for those guests with a good hearty appetite! Also good for 'picky' people as they can have exactly what they wish!

Served with a dessert of your choice. (Within reason!)

For the price of £32.95 per person.

Items marked * may have a supplement according to market prices

Hog Roast For a Wedding Breakfast.

Not all hogs are the same!

We only use top quality, locally produced, outdoor reared, lean hogs from **a named Suffolk Farm** which we roast slowly on a spit for several (8-9) hours until the meat is tender and succulent and the crackling is crisp and tasty!

We refuse to use the cheap hogs (often up to 40% cheaper!) that are available from some cash and carry outlets as they often originate from places such as Taiwan and Peru where the use of dubious foodstuffs and growth additives tend to be the order of the day. We much prefer our outdoor reared, properly fed and cared for, Suffolk Hogs!

Veggie options

Roasted sweet peppers with vegetable rice and goats cheese (vegan cheese for any vegans)
Mediterranean vegetables with roasted halloumi (vegan cheese for any vegans)
Portabella mushrooms with roasted red peppers, tomato and feta cheese (Vegans as above)
Vegetable kebabs with a parmesan crust

Served with homemade sausage sage and onion stuffing, homemade apple sauce, pickles, sauces, condiments and a large floured 'buster' bap from our local, traditional baker, (not supermarket!) complete with a selection of salads from below:

Salads.

A selection of 4 from:

Mixed green salad with sweet peppers
Caesar salad
Tomato and cucumber with basil
Tomato and red onion with a balsamic glaze
Vegetable rice salad with a hint of goat's cheese
Sweet and spicy tomato pasta
Buttered corn on the cob
Greek salad with feta cheese and black olives
Home made, minted potato salad
Home made coleslaw
New potatoes in mustard and honey dressing
Rice salad with smoked peppered mackerel
Tomato, cucumber & coriander salad
New potatoes in a herb butter

£14.95 per person

Price includes service with crockery and cutlery. Vat included

For an evening event of a hog roast with a simple side salad and disposable plates etc - £7.95 pp.



£29.50 per person

To Start

Traditional thick and tasty home made Scotch Broth
or
Spicy chicken satay with pickled cucumber & onion salad
or
A trio of chilled melon balls served in champagne

To Follow

Roast sirloin of beef Old English Style
with home made Yorkshire puddings
or
Breast of Suffolk chicken oven baked
with Roquefort (or Brie) cheese and crispy bacon
or
Individual vine tomato, red onion and goats cheese tartlet

All served with roast potatoes,
& a selection of seasonal vegetables.

To Finish

Lemon meringue pie
or
Dark chocolate tart with white chocolate sauce
or
Bramley apple pie

(Lots of other desserts available)

Price includes wine and water glasses, crockery and cutlery etc. Vat Included

£37.50 per person

To Start

King Prawns with Garlic and Chilli
Spicy Carrot and Coriander Soup
Smoked Haddock au Gratin
Moules Marinières (seasonal)
Individual tomato and goat's cheese tart with beetroot shard.
Prawns in a ginger butter sauce with shredded carrot and leeks.
Chicken liver pate served with melba toast
Classic prawn cocktail with a Marie Rose sauce.

To Follow

Classic Beef Wellington
A whole Fillet of English Beef Wellington (medium cooked)
served to each table for the 'Head of Table' to carve.
(individual vegetable Wellington available if preferred)

Roast / new / creamed potatoes

Roast parsnips

Seasonal vegetables

Red wine and onion sauce

To finish

Choice of dessert.
or
Cheese platter with crackers, fresh fruit, coffee and a glass of port.

Price includes wine and water glasses, crockery and cutlery etc. Vat Included

Vegetarian / Vegan Dishes

Our veggie dishes include:

Baked beetroot falafel in warm pitta breads with guacamole, salad and salsa
Filo pastry parcels with Moroccan cous cous, roasted peppers and feta cheese

Individual Vegetable Wellington

Kale bahjis with lemon aioli

Pasta bake with spiced root vegetables

Vegetable paella

Individual vine tomato, red onion and goats cheese tartlet

Potato-goats-cheese-and-spring-onion-pies

Roasted vegetable and halloumi

Thai-corn-cakes-with-pickled-cucumbers

Marinated-tomato-and-feta-salad

Individual tomato and goat's cheese tart with beetroot shard.

Deep fried halloumi, beetroot Carpaccio with tomato and
caper salsa

Caramelised red onion and goats cheese tarte tatin with roasted vine tomato and black olive
tapenade

Spinach and ricotta ravioli

Baked aubergine stuffed with roast pumpkin, feta & walnut with minted courgettes

Falafel-stuffed peppers with a coconut dill sauce.

Other more traditional dishes such as homemade vegetable curries, 5 bean chilli, vegetable
and ale stew, veggie sausage and mash, etc are also available.

We also do lots of fish and shellfish dishes and if this is an option please just give us a call?

Hot Buffet Menu

Trio of home made pies set on different mashed potato

***Chilli con-carne**

Beef in black bean sauce with bean sprouts

Lamb Rogan Josh

Shrimp and chicken jambalaya

Thai red chicken curry

Red Thai chicken curry served with lemon grass rice

Chicken Madras

***Beef and Ale Casserole with herby dumplings**

Beef and /or Vegetable Lasagne

Chicken fajitas

***5 bean chilli**

Classic Beef Bourguignon

A Trio of Sausages and Mash

A mixture of locally produced farm sausages, carrot infused mash and onion gravy (Very popular!)
This could also be served with three different types of sausage set on three different flavours of mash!

Chicken and bacon casserole

Breast of chicken cooked slowly with smoked back bacon in a rich creamy sauce

Mexican Style Beef and Peppers

Green Thai Fish Curry

Cajun buttermilk fried chicken

For the price of: £12.50 for 2 items, £16.00 for 3 items or £19.00 per person for 4 items. Minimum charge of £300 applies.

Items marked* can also be offered as individual portion. Also, all of the items above can be served as sharing platters / bowls to the table rather than the traditional buffet.

Cold Buffet Menu

Home made sausage rolls

Assorted cut sandwiches on a selection of breads

Carved Suffolk glazed ham

Mini Scotch eggs

Crudités and humus dip

Sliced roasted breast of chicken

Roasted vegetable tartlets

Sausage bites in honey and mustard

Mediterranean pasta

Potato salad

Coleslaw

Bakers basket of mixed breads

A selection of mini desserts

All of the above items are homemade apart from the breads and condiments which are locally sourced.

For the price of: £15.95 p/p

Cold Finger Buffet Menu

Home made sausage rolls

Assorted cut sandwiches on a selection of breads

Crudités and humus dip

Slightly spiced bbq chicken wings

Duck or chicken hoi sin wraps (or vegetable)

Samosas

Roasted vegetable tartlets

Saucy chicken bites

Homemade mature cheddar cheese straws

Onion bhajis

A selection of crisps

For the price of: £10.95 pp

With a selection of cut cakes - £12.95pp

Or a selection of mini desserts could be included for an additional £2.50 per person

All of the above items are homemade apart from the breads and condiments which are locally sourced.

Cold Buffet – ‘Drop and Go!’

A delicious cold buffet, delivered to your venue then laid out for your guests to enjoy using good quality disposables throughout.

Warm homemade sausage rolls

Freshly cut crudités and dips

Lightly spiced chicken wings

A selection of quiche – all vegetarian!

Assorted cut sandwiches – meat, fish and vegetarian

Chicken Skewers with a satay dip

Homemade cheese straws

Nachos with salsa and soured cream

A selection of freshly prepared fresh fruit

For the price of £9.95 per person

Optional Extras

Bottled water £1.00

Mini bottles of fresh orange juice £1.20

Dessert Menu

Fresh Local Strawberries and Cream

Dark Chocolate Torte

Traditional Apple Crumble

New York Cheesecake

Fresh Fruit Salad

Profiter Rolls

Chocolate Brownies

Lemon Meringue Pie

Bramley Apple Pie

Classic Eton Mess

£5.95 per person

Cheese Board

A selection of 4 British and continental cheeses such as mature cheddar, Stilton, French Brie, goats cheese, red Leicester, etc served with biscuits, grapes, celery and pickles.

Cheese towers are also available on request from £200.00

Or – for something a little different

A trio of desserts served on a platter

Raspberry cheesecake

Chocolate and praline torte

Lemon meringue pie

Passion fruit and vanilla panacotta

Mini Eton mess

Bramley apple pie

Chocolate and walnut brownie

Summer fruit crumble (or any other fruit of your choice)

Sticky toffee pudding

Ginger and lemon cheesecake

Tart au pomme

Cherry bakewell tart

£6.95 per person

Afternoon Tea as a Wedding Breakfast.

Service: Served to the table with our skilled and uniformed waiting staff.

Afternoon Tea. A Traditional English Afternoon Tea.

Sandwiches and savouries: A range of freshly prepared sandwiches using a wide range of freshly baked breads from our local, traditional baker: We offer a selection of any four from:

Smoked salmon with a dill crème fraiche spread
 Classic cucumber
 Goat's cheese, walnut & roasted pepper
 Lemony cucumber & prawn
 Avocado and honey baked ham
 Creamy egg & cress with spring onions
 Baked salmon and cracked black pepper
 Brie and cranberry
 Lemon chicken and tomato
 Prawn and marie rose sauce
 Roast beef and horseradish
 Smoked salmon and dill infused cream cheese
 Tuna mayo
 Home baked Suffolk ham with hand picked rocket and cherry tomato
 Cheddar cheese and cucumber
 Chicken Caesar

Assorted mini pastries
 Goat's cheese and tomato tartlets
 Various quiche
 Chicken drumsticks
 Sausage rolls
 Mini scotch eggs
 Hand made crisps etc

Sweet items: Traditional English scones served with a selection of jams and cream
 Cheese scones
 Fruit scones
 A selection of cut cakes, pre sliced.
 English apple pie
 Strawberries and cream

Teas: English breakfast tea
 Earl Grey
 Lapsang Souchong
 A selection of fruit teas
 Orange squash
 Freshly brewed filter coffee

For the price of: £24.95 per person

Price includes service with crockery and cutlery. Vat included

Note. All fish and meats are locally sourced here in Suffolk and all produce, whenever possible is from Suffolk Producers.

A slightly reduced menu can also be offered for those who may wish for something a little less! Please let us know what you might like and we'll forward a quotation accordingly!

Evening Food Ideas.

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|--|-------------|
| Bacon/sausage baps with egg baps for vegetarians with 2 Baps per person (on average) | £5.00 |
| Big pan chicken and chorizo paella | £6.95 |
| Cheese boards with celery, crackers, grapes etc | From: £4.50 |
| Mexican chilli con carne either served with rice or in wraps | £4.95 |
| Chicken fajitas | £4.95 |
| If you wished we could offer the chilli and fajitas served on a 50/50 basis. | |
| Pulled pork subs | £4.50 |
| Brisket of beef with chunky French sticks | £6.95 |
| Hog roast with homemade sausage sage and onion stuffing, apple sauce etc (Minimum of 90 people) | £9.50 |

Baskets n' Buckets

Baskets of lightly smoked chicken wings, baked in a spicy Jerk sauce served together with buckets of soft shell crab with chilli mayo and garlic buttered flat bread or brioche rolls.

A perfect mix of two very different foods. For the price of £7.95 per person.

Evening mixed food- Also ideal for parties, baby showers, etc All served to your guests by our roving waiting staff with boards and paddles etc.

- Mini pots of chilli and rice
 - Mini cheese burgers
 - Mini pots of sausage and mash (sausage bites) and a touch of red onion gravy
 - Mini hot dogs with 'proper' Suffolk sausages
 - Mini cones of fish and chips
 - Mini chicken and chorizo burgers (with or without cheese)
 - Mini pots of pasta in a cheese and black pepper sauce
 - Mini subs with slow cooked beef brisket (or pulled pork)
 - Mini pots of curry and pilau rice
 - Mini pots of pasta in rich tomato sauce
- All served with miniature forks and knives

We suggest a selection of 5/6 different items for £6.95 per person

Cocktail List.

All Cocktails £5.00 each or £25.00 per jug. (approx 6 glasses)

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|----------------------------|--|
| Cosmopolitan | Vodka, Cointreau, cranberry and lime |
| Mojito | White rum, mint leaves, lime juice, soda water |
| Tequila Sunrise | Tequila, Grenadine and orange juice |
| Sex-on-the-Beach | Vodka, peach schnapps and cranberry |
| Margarita | Tequila, Cointreau and lemon juice |
| Mai Tai | Jamaican rum, Orange Curacao, lime juice |
| Pina Colada | White rum, pineapple juice, coconut milk |
| Strawberry daiquiri | Spiced rum, lime juice and strawberries,, lemonade and ice |
| Blue Hawaiian | White rum, Blue Curacao, pineapple juice, coconut milk |
| Peach Bellini | Peach nectar and Prosecco |
| Cuba Libre | White rum, lime, cola and ice |



Slush Drinks!

A choice of TWO or FOUR of the above as Frozen Cocktails are available using our own Slush Machines!

All the cocktails above are served with crushed ice and fresh fruit garnishes.

If requested we can provide our own attractive gazebos as protection against hot sun (or rain!). Staff to serve and clear also included. All glasses are 250ml. (large wine size)

Prices correct for venues 20 mile radius of Ipswich. Please contact us for prices for venues/events further afield!

Non – alcoholic slushys for children etc are also available!

For more information please contact Ian at Prestige Bars and Catering.